**FESTIVAL OF THE BONFIRES GUMBO COOK-OFF**

**RULES AND REGULATIONS**

**Friday, December 14, 2018**

**Lutcher Park, 2545 Louisiana Avenue**

**Lutcher, LA**

***COOKS, PLEASE NOTE THAT WE WILL NOT ALLOW SET-UP PRIOR TO 9:30AM. SAMPLES WILL BE COLLECTED AROUND 4:00 PM FOR JUDGING!***

***PLEASE COMPLETE ONE APPLICATION FOR TEAM COMPETION (3 OR MORE GUMBOS). ALL TEAM MEMBERS SHOULD BE LISTED ON THE APPLICATION. THE TEAM SHOULD DESIGNATE ONE TEAM LEADER COOK WHO WILL BE RESPONSIBLE FOR ATTENDING THE THURSDAY, DECEMBER 13, MEETING AT 6:00 PM UNDER THE COOK OFF PAVILLION. FOR INDIVIDUAL GUMBOS, THE COMMITTEE WILL PLACE YOU WITH OTHER INDIVIDUALS.***

***BECAUSE OF BOOTH SPACE AND PREFERRED BOOTH LOCATIONS IS A CONCERN; A DRAWING WILL BE HELD AT THE WEDNESDAY, DECEMBER 6 MEETING TO SELECT BOOTHS. TITLE SPONSOR(S) & BEST GUMBO 2018 WILL BE GIVEN THE RESERVED BOOTH. THE FESTIVAL COMMITTEE IS WORKING HARD TO ACCOMMODATE ALL ENTRIES.***

***COOKS, IT IS VERY IMPORTANT THAT YOU ENSURE THAT YOUR GUMBOS CONTAIN INGREDIENTS THAT WILL MEET THE CATEGORIES CRITERIA.***

**CATEGORIES**

1. **Seafood**
2. **Poultry** (Chicken, Turkey, Duck, Goose, etc.)
3. **Red Bean**

**PRIZES: 1st, 2nd, and 3rd place trophies in each category plus an Overall Winners. BEST GUMBO OF THE FESTIVAL AND THE BEST GUMBO TEAM WILL RECEIVE TROPHIES.**

**Rules and Regulations**

* At least a 5-gallon pot of Gumbo MUST be cooked over a propane burner ON SITE and ready for collection **around 4:00pm. You may light the flame on the burner at 10 am. COOKING INCLUDES THE ROUX!** A broth may be prepared in advance and ingredients may be sliced and/or seasoned prior to 10 am.
* Three sample containers of gumbo will be collected from each entry at 4:00 pm in preparation for judging around 4:15 PM. They will be coded to denote the type of gumbo and assigned a random letter for identification purposes. After samples to be judged have been collected, an announcement will be made to start serving the public.
* **ALL CONTESTANTS OR THEIR DESIGNEES WILL BE EXPECTED TO SERVE HIS/HER GUMBO UNTIL 9 PM OR UNTIL THE POT IS EMPTY. GUMBO IS PREPARED TO BENEFIT THE FESTIVAL. IT IS NOT TO BE GIVEN AWAY TO FAMILY AND FRIENDS.**
* **2018 NEW RULE: IF YOU REGISTER A TEAM AND YOUR TEAM DOES NOT FULFILL THEIR OBLIGATION OF THE GUMBOS LISTED AND WAS NOTOFIED BY WEDNESDAY DECEMBER 6, YOU WILL HAVE TO SIT OUT FOR ONE YEAR. WE TURNED DOWN COOKERS EVERY YEAR AND IT IS NOT FAIR IF A SPOT WAS GIVEN AND NOT UTILIZED.**
* The Festival will furnish plastic and paper products. Rice will be cooked by the Festival staff. Cooks should supply their own serving spoons, cooking supplies, and water for cooking purposes. Caps should be worn by all cooks and smoking is not allowed in the vicinity of the gumbo pot.
* If you have further questions, please contact Jamie Vicknair, Chairperson at 504-491-4274 after 4 pm. Leave a message, Jamie will return your call.

**IMPORTANT IMPORTANT**

**NO ALCOHOLIC BEVERAGES ARE ALLOWED TO BE BROUGHT ONTO THE FESTIVAL GROUNDS. ANYONE FOUND TO HAVE ALCOHOL IN THEIR POSSESSION WILL HAVE IT REMOVED FROM THE FESTIVAL SITE. SECOND OFFENSES COULD POSSIBLY RESULT IN TEAM DISQUALIFICATION AND TEAM REMOVAL FROM THE FESTIVAL GROUNDS. THERE WILL BE NO EXCEPTIONS.**

**THE FESTIVAL COMMITTEE WILL SELL BEER FROM 10:00AM ON COOKOFF DAY UNTIL THE OFFICIAL OPENING OF THE FESTIVAL, WHICH IS 2 PM ON THAT FRIDAY, AT A REDUCED PRICE OF $1.00 PER BEER AND A REDUCED PRICE OF DAQUIRIS. REGULAR PRICES($2) WILL GO INTO EFFECT AT 2PM ON THAT FRIDAY OF THE FESTIVAL.**

**“THIS RULE WILL BE ENFORCED BY THE ST. JAMES PARISH SHERIFF’S DEPARTMENT.”**

**THE FESTIVAL OF THE BONFIRES COMMITTEE GREATLY APPRECIATES YOUR PARTICIPATION IN THE GUMBO COOK-OFF. IT IS THE MAIN ATTRACTION OF THE FESTIVAL. HAVE A GREAT TIME!**